

Monday-Saturday
12:00 - 14:30

Pierre Victoire

BISTROT

DÉJEUNER

PRIX FIXE

~ All Orders Should Include A Plat Principal ~

Entrées

£3

Soupe du Jour

Petites Fritures

whitebait deep-fried and served with garlic aioli

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

✓ *Bruschetta au Fromage de Chèvre*

goats cheese, leek fondue and a walnut dressing

Gravadlax

salmon home-cured in lemon & brown sugar

with red & golden beetroot and a horseradish cream

Canard Sauté

duck fillet pan-fried with vegetable julienne,
ginger and a soy & sesame dressing

Plats Principaux

£8.50

Confit de Canard à l'Orange

slow-roasted duck leg served on a potato & onion

rösti with a bitter orange glaze

Bœuf Bourguignon

beef braised in Burgundy with bacon lardons, mushroom

and shallots served with sage pommes purée

Filet de Saumon

fillet of salmon baked and served with

julienne'd vegetables, new potatoes and a tomato salsa

Échine de Porc

char-grilled & served on curly kale,

with a Dijon mustard sauce

Joues de Cabillaud

cod cheeks and wilted spinach baked with

a Gruyère mornay sauce

✓ *Fricassée de Champignons*

mushroom, cognac & cream ragoût served

in a puff pastry vol-au-vent

✓ *Risotto*

lightly spiced butternut squash

with toasted almonds, 'parmesan' and rocket

Plat du Jour

~ please ask your waiter ~

Desserts

£3

Sticky Toffee Pudding · Île Flottante

Mousse au Citron

Assiette de Fromages

(£2 supplement)

Sorbets

lemon · mango

raspberry

Glaces

vanilla · chocolat

salted caramel

Escargots £8.90

six snails baked with a parsley, garlic & Pernod butter

Poulet-Frites

roasted chicken suprême served with pomme-frites,

haricots verts, and either

a sauce au poivre or a red wine jus

£12.50

Steak-Frites

Oxfordshire Sirloin £14.50

ou

Oxfordshire Rib-Eye £17.50

served with pommes-frites and

either a sauce au poivre or a red wine jus

Moules-Frites

fresh Fowey mussels served *Marinières à la Crème*

steamed in white wine with parsley, cream, garlic & shallots

~ avec pommes-frites ~

£12.50

Fondue Savoyarde

For Two To Share

Swiss cheese & Kirsch fondue with bread,
mushrooms, baby new potatoes, gherkins & garlic sausage

£13.50 per person

Fondue au Chocolat

For Two To Share

with fresh fruit, marshmallows & churros

£5.90 per person

Menu Enfant

For children under 12

main course & ice cream or sorbet

~ please ask your waiter ~

£7

Accompagnements £2.95

Pommes-Frites · Pommes-Purée à la Sauge · Gratin Dauphinois · Haricots Verts · Curly Kale

Wild Rocket, Watercress & Parmesan · Bread Basket £1 · Black Olive Tapenade £1.50